

Sub G1)

(3) a mixture of (1) and (2); and

(b) a dilution of (a);

wherein the citric acid content is reduced by

(i) adding calcium carbonate to the juice to precipitate calcium citrate and removing the calcium citrate precipitate or

(ii) contacting the juice with resin to remove citric acid therefrom.

22. The method according to claim 21 wherein the concentration of (a) in the dilution of (b) is not less than 10% by weight and is less than 100% by weight.

23. The method according to claim 21 wherein the dilution of (a) is prepared by diluting (a) with at least one member selected from the group consisting of water, an aqueous solution of glucose, a fruit juice, a saccharification solution of starch and a saccharification solution of grain flour.

24. The method according to claim 23 wherein the fruit juice is at least one member elected from the group consisting of apple juice and grape juice.

25. The method according to claim 21 wherein the citric acid content is reduced by reducing the inherent citric acid content of each juice by from 50 to 100% by weight.

26. The method according to claim 21 wherein the resin is an anion exchange resin.

27. The method according to claim 21 wherein the ethanol is prepared by at least one method selected from the group consisting of:

(A) subjecting one member selected from the group consisting of (a) and (b) to alcohol fermentation using yeast; and

(B) adding ethanol or an aqueous solution of ethanol.

28. The method according to claim 27 wherein ethanol or an aqueous solution of ethanol is further added once or at a plurality of times between initiation of acetic acid fermentation and the end of the acetic acid fermentation.

29. The method according to claim 21 wherein at least one member selected from the group consisting of lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice and shii kuwasa juice, wherein each juice has a citric acid content of 3 to 8% by weight, is further added one time or several times from the middle stage of the acetic acid fermentation to the last stage of the acetic acid fermentation.

30. The method according to claim 21 wherein the acetic acid fermentation is carried out by using an acetator.

31. The method according to claim 21 wherein

In re Appl. No. 09/144,851

sub I3  
FI after the acetic acid fermentation, the fruit vinegar is  
sterilized and filtered by ultra filtration. ~~mm~~

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